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(71) Applicant: NIKKEN FOOD KK

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(74) Representative:

(54) ADDITIVE MODIFIER FOR COFFEE

(57) Abstract:

PURPOSE: To obtain the subject additive modifier capable of suppressing mutagenicity in coffee and preventing deterioration of quality with the lapse of time when coffee is made by blending a catalase with glutathione, a sulfuric acid salt, cysteine and antioxidant in specific amounts.

CONSTITUTION: This modifier is obtained by blending 2-8mg catalase with 5-10mg glutathione, 0.05-2mg sulfuric acid salt such as sodium sulfate or sodium hydrogensulfite, 1-5mg cysteine and 1-8mg antioxidant such as green tea- extracted polyphenol, β-carotene, vitamin E or vitamin B2 based on a cup of tea.

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AN - 1996-405953 [41]

AP - JP19950006577 19950119

CPY - NIKK-N

DC - D13

DR - 0297-U 1628-U

FS - CPI

IC - A23F5/14

MC - D03-D01 D03-H01P

PA - (NIKK-N) NIKKEN FOOD KK

PN - JP8196212 A 19960806 DW199641 A23F5/14 005pp

PR - JP19950006577 19950119

XA - C1996-127452

XIC - A23F-005/14

AB - J08196212 2-8mg of catalase, 5-10mg of gluathione, 0.05-2mg of sulphate 1-5mg of cysteine and 1-8mg of antioxidant per a cup of coffee are compounded.

USE/ADVANTAGE - The additives are used by adding to a cup of coffee.
 Deterioration of quality of coffee is prevented. Aroma immediately after prepn. is maintained.

- (Dwg.1/2)

IW - ADDITIVE COFFEE PRESERVE AROMA COMPRISE CATALASE GLUTATHIONE SULPHATE CYSTEINE ANTIOXIDANT

IKW - ADDITIVE COFFEE PRESERVE AROMA COMPRISE CATALASE GLUTATHIONE SULPHATE CYSTEINE ANTIOXIDANT

NC - 001

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ORD - 1996-08-06

PAW - (NIKK-N) NIKKEN FOOD KK

TI - Additives for coffee to preserve aroma - comprise catalase, glutathione, sulphate, cysteine and antioxidant

XP-002215548

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PA - (NIKK-N) NIKKEN FOOD KK

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